

(19)



JAPANESE PATENT OFFICE

PATENT ABSTRACTS OF JAPAN

(11) Publication number: 60075295 A

(43) Date of publication of application: 27.04.85

(51) Int Cl

C12P 19/16
A23L 1/00
C12P 19/18

(21) Application number: 58182560

(22) Date of filing: 29.09.83

(71) Applicant: TAKEDA CHEM IND
LTD HAYASHIBARA BIOCHEM LAB
INC(72) Inventor: TODA JUN
KONNO AKIRA
KANAMARU TOSHIHIKO
OKADA SHIGETAKA
KITAHATA SUMIO
YOSHIKAWA YOSHIATSU

(54) PRODUCTION OF WATER-SOLUBLE STARCHY
SUBSTANCE, AND PRODUCTION OF FOOD OR
DRINK CONTAINING THE SAME

(57) Abstract:

PURPOSE: To produce a water-soluble starchy substance useful for the production of foods and drinks, and having high solubility in water, by treating a gelatinized starch with a branching enzyme, and separating the water-soluble fraction from the product.

CONSTITUTION: The raw starch is gelatinized e.g. by the heat treatment or alkali-treatment of an aqueous suspension of the starch. The gelatinized starch is

dispersed in water, and treated with a branching enzyme to obtain a water-soluble starch. The branching enzyme used in the above treatment is an enzyme capable of converting the α -1,4-glycoside bond of the starch to α -1,6-glycoside bond and forming a new branched structure. The enzyme can be obtained from vegetables, animals or microorganisms, and above all, the branching enzyme produced by a bacterial strain belonging to *Bacillus* genus is preferable in view of the yield, etc. The amount of the branching enzyme is about 0.5W50 units per 1g of the gelatinized enzyme.

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